

CHAR SUI PORK MARINADE – SOY AND SESAME ALLERGENS

Ingredients

Pork Collar, Sliced ½ Inch Thick

200ml x Kikkoman Gluten Free Soy Sauce

(Water, **SOY**, Salt, Rice Wine Vinegar)

150ml x Gluten Free Tomato Ketchup

(Tomato Puree, Sugar, Vinegar, Maize, Salt, Natural Flavours)

150ml x Lee Kum Ki Gluten Free Hoisin Sauce

(Soy, Sugar, Salt, Corn Starch, Sweet Potato, Rice Vinegar, **SESAME**, Garlic, Chilli)

2 X Tablespoon Brown Sugar

75ml x Diet Coke

1 x Teaspoon 5 Spice (Approx 5g)

1 x Teaspoon Ash Spice Beetroot Powder (Approx 5g)

Cooking Instructions

1. Marinade meat in VP for 2-3 Days before selling.
2. Please bring meat to Room Temperature before cooking.
3. Roast at 220C on a rack with water in roasting tray for 20 minutes, covered.
4. Turn down to 180C and cook for 20 minutes, covered.
Uncover, and cook for a further 15 minutes, turn over and cook for another 15 minutes.

5. Keep water constantly topped up throughout cooking.

Jans Advice – Sell this product in a tray with sauce and recommend to baste throughout cooking, turning pork over regularly.

